

Dark Chocolate Maple and Roundstone Rye Ganache

a simple twist on one of our signature desserts

Ganache made with Catoctin Creek Roundstone Rye Whisky

VIRGINIA'S
Executive
MANSION

Ingredients:

1 pound dark chocolate
2 cups heavy crème
3 ounces pure maple syrup
2 oz (or more depending on your taste)
Catoctin Creek Roundstone Rye Whisky



Directions:

- Melt the chocolate in a double boiler
- When melted slowly add the heavy cream stirring constantly
- Keep stirring until smooth
- Add the maple syrup and stir
- Add the Whisky and continue to mix until smooth

There are many uses for ganache. If you want a firmer ganache, add more chocolate. For softer ganache, add more cream. This can be used as a glaze, truffle filling, whipped for a filling, and many other uses.

Garnish with fresh mint, a small dollop of yogurt or whipped cream, and fresh berries.